

MENU**SEARCH****INDEX****DETAIL****JAPANESE****LEGAL
STATUS**

1 / 1

PATENT ABSTRACTS OF JAPAN(11)Publication number : **2003-274856**(43)Date of publication of
application : **30.09.2003**

(51)Int.Cl.

A23D 9/007**A23D 7/00****A23L 1/30****A61K 35/78****A61P 31/04****A61P 31/12****A61P 35/00****A61P 37/08****A61P 39/06****A61P 43/00**(21)Application
number : **2002-085200**(71)
Applicant : **KANEGAFUCHI CHEM IND CO LTD**(22)Date of filing : **26.03.2002**(72)Inventor : **IKEHARA TOSHINORI
KITAHARA MIKIRO****(54) EDIBLE OIL AND FAT COMPOSITION CONTAINING HYDROPHOBIC EXTRACT OF
LICORICE**

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a composition containing a hydrophobic extract of licorice, which is widely useful for a food, is stable and readily handleable by examining a solvent to solve the hydrophobic extract of licorice since the hydrophobic extract of licorice has difficulty in use because it is hardly soluble in water and ordinary oil.

SOLUTION: The edible oil and fat composition is obtained by dissolving the hydrophobic extract of licorice in a diglyceride mixture and is used in an oil and fat-using food. Preferably an extract from *Glycyrrhiza uralensis* or *Glycyrrhiza glabra* is used as the hydrophobic extract of licorice. The content of the hydrophobic extract of licorice in the edible oil and fat composition is ≥ 0.5 wt.% based on 100 wt.% of the edible oil and fat composition and further preferably the amount of diglyceride in the diglyceride mixture is ≥ 20 wt.%.